

## **Restricted food service**

Food such as pre-cooked hot dogs and similar meats such as Italian sausage, bratwurst, and frankfurters, nacho chips and cheese and pre-packaged pre-cooked commercially prepared sandwiches may be sold from a stand or pushcart that is either fixed or mobile. Hawaiian shaved ice and snow-cones that use commercially prepared pre-packaged flavor dispensers that are replaced when empty are also eligible for restricted stands or push carts.

**Permit Fee: \$33.00 per year**

### **Steps to operate a stand or pushcart:**

1. Contact the Department of Public Health and Wellness to set up an appointment for an opening inspection
2. Required equipment:
  - Waste holding tank
  - Hand wash sink ( fixed to cart or portable) with free flowing water
  - Permanent or temporary three compartment tubs to be used for wash, rinse, and sanitizing of equipment and utensils
  - Minimum availability of a stored potable water source
  - Sanitizer- Bleach water should equal 50-200ppm, QUAT water should equal 200-400 ppm
  - Adequate cold and hot storage for products and safe dry food and single service storage.
  - Hair restraint
  - Proper test strips to test sanitizer residual.
  - Metal stem thermometer to check internal temperature of food.
  - Thermometer in each refrigerated unit (cooler included)

Any pushcart or stand that cannot meet these requirements shall be required to operate from a commissary. Any excess storage needed for the cart while not in operation or single service items, shall be considered as part of the cart permit fee and inspected for safety.

**\*Hotdog carts wanting to serve chili, onions and peppers, will be required to operate from a commissary, contact the Department of Public Health and Wellness for more information.**

### **Points to remember:**

- Commissaries are required for hotdog carts wanting to serve chili, sliced peppers and onions
- If plumbing is available, permanent fixtures (hand sink, 3-comp sink) will need to be installed per the KY plumbing code.
- Restrooms must be available near the area of operation

**\*Contact Louisville Metro Codes and Regulation of City permit requirements**

**Contact Information:**  
**Department of Public Health**  
**and Wellness**

400 E. Gray St.  
Louisville, KY 40202  
502-574-6550  
[www.louisvilleky.gov/health](http://www.louisvilleky.gov/health)

**Louisville Metro Codes and**  
**Regulations**

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